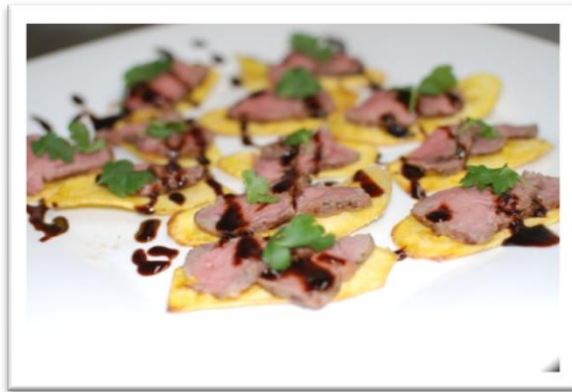




T U L I P S & M A P L E  
T H E A R T O F C A T E R I N G

# Fall Winter 2011/12 Gourmet-to-Go Menu



## Hors D'Oeuvres

\$36/24 pieces

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### WARM

Smoked cheddar and caramelized onion quiche garnished with pickled garlic scapes



Grilled chicken, roasted pear on a confit sweet potato tian with a butternut squash-miso sauce



Curry-lime crusted beef skewer with a cilantro-ginger yogurt sauce



Spinach, onion and feta mini pizzette

### COLD

Musk ox “bresaola” with Dijon mayo, rosemary-pepper scone and pickled grape relish



Chili marinated chicken on compressed cucumber, ginger-lemon crème fraiche



Miso-lime marinated tofu wrapped with anise – rice wine poached carrot topped with housemade Kimchi (*vegan*)



Goat cheese and tomato confit tart with a balsamic-roasted garlic glaze

# PLATTERS

(15-20 bites per platter)

\*Serving numbers are based on cocktail party format, assuming multiple platters and hors d'oeuvres\*

## Fish Charcuterie Platter

\$65

This platter evokes a Scandinavian smorgasbord. An indulgent spread of smoked and cured fish. Includes at least three of the following: Smoked wild Chinook salmon, citrus and coriander cured salmon gravlax, smoked peppered mackerel, smoked trout terrine and smoked riga sprats or a market inspired special preparation. Condiments may include honey grainy mustard sauce, pickled fennel, spiced plum “ketchup” and lemon wedges. Includes assorted fresh bread.

## Display of Canadian Cheese

\$50

An artistic Chef's selection of three Canadian cheeses which may include Balderson double smoked cheddar, Chevalier triple cream brie, Quebec Ermite blue and Mamirolle. Complimented with a terrine of Ferme Florialpe goat cheese and dried fruit mostarda. Includes French baguette, candied walnuts, homemade condiments and fresh grapes.

## Chef's Charcuterie Platter




\$65

An arrangement of 3-4 items of our house-made cured, preserved and smoked meats with house pickles and Chef's choice of condiments such as spicy eggplant, garlic stuffed olives and marinated artichoke.

### May include:

Black pepper and celeriac cured Ontario beef tenderloin, Quebec wild boar “trotters”, Upper Canada Heritage Farms black big prosciutto, lamb merguez, smoked mariposa duck rillettes, our own house-made terrine, or chef's latest inspiration; served with assorted fresh bread.

## Extra Bread

-  Roasted garlic & sundried tomato \$3
-  Kamut & sunflower \$3
-  Date & walnut \$3
-  12 grain baguette (nut free) \$3

## DESSERTS

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**Chef Inspired Chocolate & Fruit Platter (36 pieces) \$42**

Chef's choice of 3 varieties of seasonally inspired chocolate creations enhanced with delicious dried or fresh fruit.

**May include:**

- ☞ Spiced pumpkin mousse in a chocolate cup
- ☞ Chocolate-cranberry orange bark
- ☞ Sour cherry-goat cheese crème fraiche served in a sesame-beet cup
- ☞ Chocolate brittle or bark with dried fruit and toasted nuts or seeds
- ☞ Candied orange strips with bittersweet chocolate
- ☞ Dark chocolate terrine

**Tulips & Maple petit fours (24 pieces – 3 kinds) \$36**

Chef's choice of 3 varieties.

**May include:**

Pumpkin éclairs with spiced chocolate glaze, Mini apple cinnamon tarts, Chocolate and garlic truffles, Mini roasted pumpkin seed cookies, Baileys, butterscotch chocolate parfait

**Assorted mini cupcakes (24 pieces) \$36**

Varieties may include: Apple-cinnamon with green tea buttercream, chocolate and five-spice with orange glaze, carrot with pumpkin-cinnamon buttercream

# ORDER FORM

Item	Price	Quantity	Total
<b>Hors d'Oeuvres</b>			
<b>Hot – to be reheated</b>			
Smoked cheddar & caramelized onion quiche	\$36		
Grilled chicken, roasted pear & confit sweet potato tian	\$36		
Curry-lime crusted beef skewer	\$36		
Spinach, onion and feta mini pizzette	\$36		
<b>Cold</b>			
Musk ox “bresaola”	\$36		
Chili marinated chicken	\$36		
Miso-lime marinated tofu wrapped with anise	\$36		
Goat cheese and tomato confit	\$36		
<b>Platters</b>			
Fish Charcuterie Platter	\$65		
Canadian Display of Cheese	\$50		
Around the World Dip	\$22		
Chef's Charcuterie Platter	\$65		
<b>Extra Bread</b>			
Roasted garlic & sundried tomato	\$3		
Kamut & sunflower	\$3		
Date & walnut	\$3		
12 grain baguette (nut free)	\$3		
<b>Desserts</b>			
Chef inspired chocolate & fruit platter	\$42		
Tulips & Maple petit fours	\$36		
Mini cupcakes	\$36		
<b>ORDER AMOUNT</b>	<b>\$</b>		

Your order will be attractively arranged on our platters. Warm hors d'oeuvres comes on baking sheets with a garnished platter to present them on.

**A fully refundable dish deposit of \$10 per platter ordered is added to your bill.**

Name: \_\_\_\_\_

Phone Contact: \_\_\_\_\_ Fax Number: \_\_\_\_\_

Email: \_\_\_\_\_

Pre-Payment (Visa and MasterCard Only)

Credit Card Number: \_\_\_\_\_ Expiry Date: \_\_\_\_\_

Pick up Date & Time: \_\_\_\_\_

Please fill out the quantities required and ALL ABOVE FIELDS and fax back to the attention of Erin at 613-723-5430. You may also email your order to us on our website. The order will not be processed until a form of payment has been provided and you have received our confirmation by fax or email.

**Pick up orders are available Monday – Friday from 11am-5pm and Saturdays from 11am-3pm.**

**A minimum of 48 hours notice is required for all pick up orders, we cannot guarantee availability.**

**We strongly recommend that all items are consumed within 24 hours of pick up.**



**Tulips & Maple, The Art of Catering**

**1980 Merivale Rd., Ottawa K2G 1G4**

**T: (613)723-7103**

**F: (613)723-5430**

**www.tulipsandmaple.com**

*Thank you for your order!*